

THE OLD BANK

WELCOME

We're constantly working hard to source the best ingredients within Devon. Below we've highlighted just exactly where tonight's menu has been sourced.



THE PEOPLE THAT MAKE IT HAPPEN

Liam – **Owner** - The Ginger One

Matt – **Chef** - The man behind the glass, that makes the magic happen

Adam – **Commis Chef** - From the sink to the stove the future is bright

Angelika – **Waitress** - The only lady in the team. We just don't know how she does it.

Robin – **Kitchen Porter** - Has always got his head in the sink. Most likely caught a glimpse of him on arrival

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APERITIF

The perfect way to start a meal

Negroni £9 | Peach Bellini £8.5 | Cosmopolitan £9

STARTERS

Nocellara olives

*Green olives marinated in rosemary,
garlic, chilli & lemon*

£4.5

Houmous

*Thin Crackers, Toasted Nuts, Seeds,
Crispy Onion & Chilli Oil*

£8

Fowey Mussels

Cider, Bacon Jam, Cream, Chives, Bread

£10

Sweet Potatoes, Chilli & Ginger Soup

Crispy Onions, Crème Fraîche

£8.5

Baby Calamari

*Roasted Garlic Aioli, Lime,
Micro Coriander*

£9.5

Smoked Short Rib Croquettes

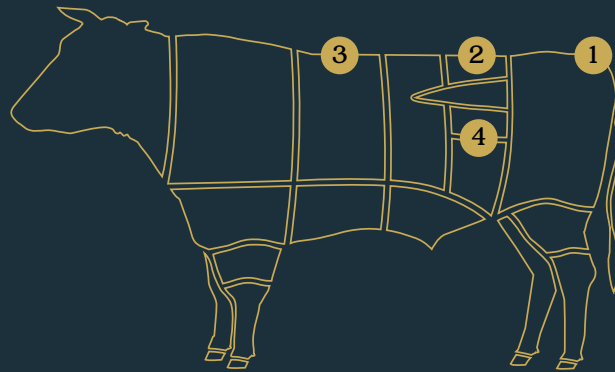
Gochujang Aioli

£10

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EXMOOR NATIONAL PARK STEAKS

Our Exmoor beef is bred just 8 miles away on Holdstone Farm, Waytown. Chris's hand reared cattle graze the open Exmoor moorland, spending only the colder months inside cattle sheds. When ready they make the short two mile trip to North Devon abattoir. We feel the whole process pays respects to the incredible Exmoor National Park by maximising sustainability, and all while providing meat which is supremely flavourful and tender



1 Rump 225g

Taken from the most tender part of the rump, this cut provides a lean and flavoursome steak

£20

2 Sirloin 225g

Nicely marbled with a good layer of top fat

£25

3 Ribeye 280g

Prime rib cut, tender & highly marbled with an eye of fat. Full on beefy flavour

£29

4 Fillet 225g

Prized for its tender quality, very buttery and exceptionally lean

£35

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★ ★ ★ PREMIUM CUTS ★ ★ ★

Please view our blackboard for today's **PREMIUM CUTS**. These cuts are for two to share or for the hungry. All served with a choice of two sides & one sauce.

T-Bone

A large sirloin and smaller fillet separated by a 'T' shaped bone.

8.50 per 100gs

Chateaubriand

The prized cut the fillet, exceptionally lean & tender

14.00 per 100gs

Porterhouse

Similar to the T-Bone this cuts just has a larger fillet

9.00 per 100gs

Fillet Tail

Taken for the tail of the fillet this cut is tender and lean

13.00 per 100gs

Rump Picanha

Taken from the rump cap this cut has great beefy flavour

9.00 per 100gs

SAUCES

Additional £3.50

Classic Peppercorn | Blue Cheese | Béarnaise | Chimmichurri | Korean BBQ

SIDES

•..... £4.00

Fat Chips

Sea Salt

Fries

Sea Salt

Smoked Mashed Potato

Crispy Onions

Grilled Hispi Cabbage

Chipotle Butter

Roasted Carrots

Honey, Cumin, Pistachio & Black Onion Seeds

Field Mushrooms

Confit Garlic & Thyme

Seasonal Greens

Cooked in Olive Oil

Mixed Leaf Salad

Crispy Onions, Balsamic Glaze, Parmesan

•..... £5.00

Truffled Parmesan Fries

Parmesan & Truffle Oil

Sautéed Gnocchi Truffle

Cheese Sauce

Dirty Kimchi Fries

Sweet Chilli Aioli

Creamed Spinach Gratin

Leeks, Cheese, Garlic

Roasted Beetroot

Blue Cheese & Minus 8 Shallot Dressing

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MAINS

35 Day Aged Beef Burger

*Smoked Bacon Jam, Cheese, Pickle,
Truffle Aioli, Fries*

£18

Butter Roast Chicken

*King Oyster Mushroom, Confit Garlic,
Fries, Chicken Gravy*

£20

Creedy Carver Duck Breast

*Roasted Beetroot, Cherry, Minus 8
Shallot Dressing, Duck Jus*

£27

Grilled Market Fish

White Wine Sauce, Mash Potato

£25

Mushroom Risotto - (V)

*Crispy Onion, Aged Parmesan, Truffle
Oil*

£16.5

Cauliflower Steak - (VG)

Chimmichurri, Fries, Garden Salad

£16